



## APERITIF

<b>SPRITZ YOUR WAY</b> 20	<b>BASILICO</b> 19	<b>NEGRONI</b> 20
Limoncello or Aperol, Prosecco and mint leaves	Gin, basil leaves, lemon juice, homemade basil syrup	Gin, Vermouth, Campari

## APERITIVI

<b>WARM MIXED OLIVES - GF/VG</b> 7
<b>WOOD FIRED BREAD - VG</b> 11
Terre Franciscane extra virgin olive oil, balsamic vinegar
<b>SUPPLI' (3)</b> 15
Roman style deep fried rice ball, tomato sauce and mozzarella

## ANTIPASTI

<b>CALAMARI</b> 25
Fried calamari served w/aioli
<b>POLPETTE AL SUGO</b> 20
Beef meatball in tomato sauce and grana cheese
<b>BUFFALO MOZZARELLA</b> 22
Served w/grilled eggplant, heirloom tomatoes and basil oil
<b>PARMA PROSCIUTTO &amp; BUFFALO</b> 28
24th months Parma prosciutto and buffalo mozzarella
<b>PARMIGIANA - V</b> 20
Fried eggplant layered with mozzarella, basil and tomato sauce

## PASTA

*All pastas are fresh and homemade*

<b>RISOTTO FUNGHI- GF</b> 25
Mix mushrooms risotto w/ gorgonzola cheese and basil oil
<b>GNOCCHI CAMPIDANESE - GFO</b> 28
Typical Sardinian pork ragu', saffron and grana cheese
<b>RAVIOLI - V</b> 24
Pumpkin and ricotta ravioli w/butter sauce and roasted almonds
<b>SPAGHETTI ALLA MARINARA - GFO</b> 30
Vongole, mussel, prawn, calamari, garlic, chilli, parsley
<b>MACCHERONCINO ALLA BOLOGNESE - GFO</b> 27
Beef ragu, grana cheese
<b>CASERECCE AL POLPO- GFO</b> 26
Baby octopus ragu', black olives, capers, garlic and chilli
<b>KIDS NAPOLETANA - GFO</b> 14
Napoletana sauce or ragu bolognese
<b>GLUTEN FREE OPTION</b> +4
Gnocchi - spaghetti

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VG = VEGAN | VGO = VEGAN OPTION

# PIZZA

<b>MARGHERITA</b> - GFO/V	23	<b>PROSCIUTTO &amp; BUFALA</b> - GFO	28
Tomato, fior di latte mozzarella, basil, extra virgin olive oil		Tomato, fior di latte mozzarella, prosciutto, fresh buffalo mozzarella	
• Add anchovies +4			
• Add Buffalo mozzarella + 4		<b>FUNGHI</b> - GFO/V	27
<b>DIAVOLA</b> - GFO	25	Truffle cream base, fior di latte mozzarella, mushroom, parsley	
Tomato, fior di latte mozzarella, hot salami		<b>GAMBERI</b> - GFO	28
<b>CAPRICCIOSA</b> - GFO	25	Tomato, prawns, garlic, chilli, lemon zest	
Tomato, fior di latte mozzarella, ham, artichokes, olives and mushrooms		<b>SALSICCIA &amp; PATATE</b> - GFO	26
<b>4 FORMAGGI</b> - GFO	27	fior di latte mozzarella, italian sausage, potatoes, rosemary and garlic confit	
Fior di latte mozzarella, gorgonzola cheese, ricotta, parmesan, garlic confit and spicy honey		<b>GLUTEN FREE OPTION</b>	+4

# SECONDI

<b>BARRAMUNDI</b>			38
Served w/ cauliflower and leek puree, rainbow chard and basil oil			
<b>BEEF RIBS</b>			36
Slow cooked ribs served w/ potato puree, mix roasted vegetables and beef jus			
<b>PORCHETTA</b> - GF			32
Slow cooked pork belly, served w/ black tuscan cabbage, roasted potatoes and lemon dressing			

# SIDES

<b>MIXED SALAD</b>	12	<b>SEASONAL SAUTEED VEGGIES</b>	15
mixed leaves, fennel , heirloom tomatoes		<b>FRENCH FRIES</b>	15
<b>BROCCOLINI, CHILLI, GARLIC, ALMONDS</b>	16		

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Our menu contains allergens and is prepared in a kitchen that handles fish, nuts, eggs, milk, soy and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergy free.

10% Service charge will be applied for groups of 10 people or more